AKZ 49...

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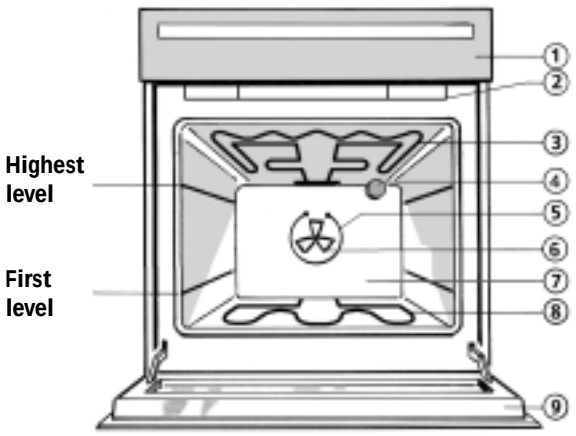
PRODUCT DESCRIPTION SHEET



1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Catalytic rear wall
8. Bottom heating element (not visible)
9. Oven cool door

ACCESSORIES

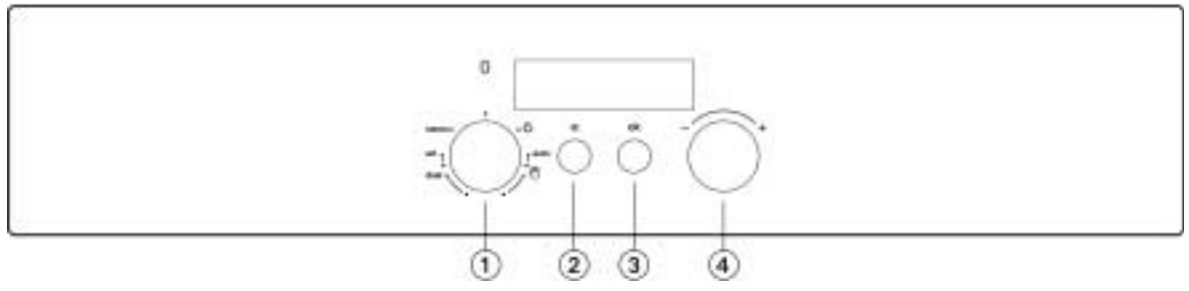
Wire Shelf:

Drip tray:

Baking tray:

Side catalytic panels

CONTROL PANEL



1. ON/OFF - Function Selector Knob.
2. Selection cancellation or back button.
3. Confirmation button.
4. Pre-set values modification knob (temperature, time, levels) For browsing through the functions.

Table of Oven Functions in manual mode

Function	Preset temperature	Adjustable temperature	Description of function
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
CONVENTIONAL	200°C	50°C - 250°C	• To cook meat, fish and poultry in the oven. • Preheat the oven to the required cooking temperature and place the food inside as soon as the oven asks you to. • It is advisable to use the second or third level.
PASTRY	175°C	50°C - 250°C	• To cook on max. two levels. • If necessary, switch the position of the dishes in the oven for optimum cooking performance.
FORCED AIR	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
TURBOFAN	160°C	50°C - 250°C	• To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).
GRILL	3	-	• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
TURBO GRILL	3	-	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food while it is cooked.
ECO	-	-	• Energy saving function, ideal for heating foods and finishing off cooking.

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COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	200	95 - 110
		X	3	200	100 - 110
		X	2	200	100 - 110
Roast (Veal, Pork, Beef) (1kg)		X	2	200	95 - 110
		X	3	200	100 - 110
		X	2	200	90 - 100
Chicken, Rabbit, Duck		X	2	200	80 - 90
		X	2	190	80 - 90
		X	2	200	85 - 95
Turkey (4-6kg) + level 3 browning		X	1	200	160 - 180
		X	1	200	160 - 180
		X	1	210	180 - 190
Goose (2kg)		X	2	210	100 - 130
		X	1	200	100 - 130
		X	2	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	45 - 55
		X	3	190	45 - 55
		X	2	200	50 - 60
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna		X	2	200	40 - 50
		X	3	190	40 - 50
		X	3	200	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	220	50 - 60
		X	2	200	50 - 60
		X	2	200	50 - 60
Baked potatoes		X	2	220	50 - 60
		X	2	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	190	40 - 50
		X	1	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	80 - 90
		X	2	180	70 - 80
		X	2	180	80 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
		X	2	180	40 - 50
Applestrudel		X	2	200	50 - 55
		X	1 - 3	200	50 - 55
		X	2	200	50 - 55
Biscuits		X	2	170	20 - 30
		X	1 - 3	200	20 - 30
		X	2	200	20 - 30
Choux buns		X	2	180	35 - 45
		X	1 - 3	180	35 - 45
		X	2	180	40 - 50

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
Savoury pies		X	2	200	40 - 50
		X	2	190	40 - 50
		X	2	190	40 - 50
Lasagna		X	2	200	45 - 60
		X	2	200	45 - 60
		X	2	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	190	50 - 60
		X	2	190	40 - 50
		X	2	190	40 - 50
Meringues		X	2	120	120 - 150
		-	1 - 3	120	120 - 150
		-	2	120	120 - 150
Vol-au-vents		X	2	200	35 - 45
		X	1 - 3	190	35 - 45
		X	2	190	35 - 45
Soufflés		X	2	200	40 - 50
		X	2	190	45 - 55
		X	2	190	45 - 55

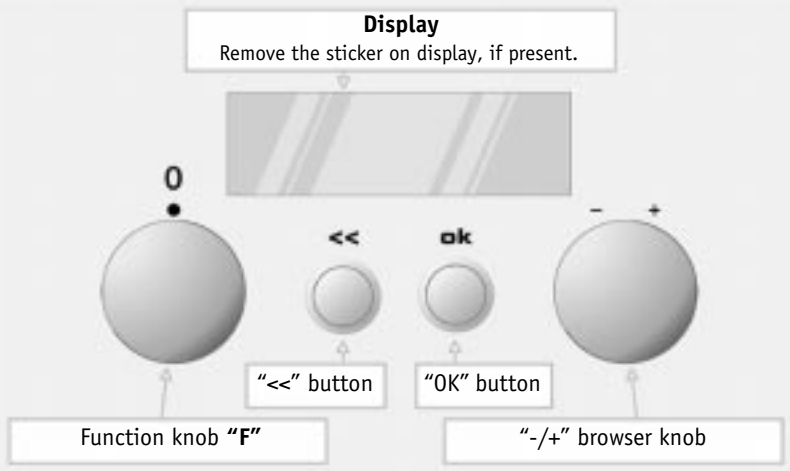
COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

N.B.: Cooking times and temperatures are approximate only.

Follow the instructions on the display

Description of the control panel



Demo Mode

If the display shows the message **"Demo Mode running"**, the elements of the cavity are disconnected.
To exit the "Demo" mode and restore normal oven operation, proceed as follows:

1. Disconnect the oven from the mains and reconnect it within 60 seconds:
2. Turn knob "F" to the "Lamp" position ☼,
3. press the "<<" button,
4. turn knob "F" to the "0" - Stand by position,
5. press the "OK" button.

To enter the "Demo" sequence, proceed in the same manner.

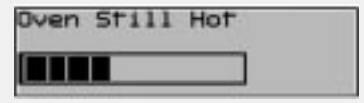
Safety Features

Child Safety with control panel lock

To activate or deactivate the "Child Safety Lock" press simultaneously on the "<<" and "OK" buttons for 5 seconds. If activated the functions of the knobs and the buttons are blocked and the display shows the 🔑

Residual heat indicator

At the end of cooking a bar graph appears to warn you that the oven is still hot.



Request for confirmation when the settings are changed

If Function knob "F" is turned during a cooking cycle, the oven asks you to confirm this choice so as to avoid accidental changes to the cooking cycle settings.
If the knob is turned back to its original position the display will show the settings for the cooking cycle being performed.
In any case, the oven continues with the cooking cycle until the user confirms the change in settings.

AUTO OFF device

For safety reasons, the oven switches off automatically (except for the Light function) after 4 hours of continuous operation.
If the following three cooking cycles are selected: Crispy Pizza, Soft Pizza and Bread (from the "Pizza" food category) the oven switches off automatically after 1 hour.

Settings at first use

when the oven is connected to the power supply

1 Setting the language

A list of languages that can be selected appears on the display.
Highlight the desired language using the "-/+" knob and confirm your choice pressing the "OK" button.

2 Setting the clock

A clock (blinking) appears on the display.
Highlight the desired time using the "-/+" knob and confirm your choice pressing the "OK" button.

Restoring a language

To change a language that has been set mistakenly, proceed as follows:

1. Turn Function knob "F" to the "Setting" position and confirm pressing the "OK" button.
2. Reselect the desired language using the "-/+" knob and confirm pressing the "OK" button.

3 To remind you to remove packing elements from the cavity the oven will give the following warning:

At this point the display will show the time set.

Your oven is now ready for use

Setting (set)

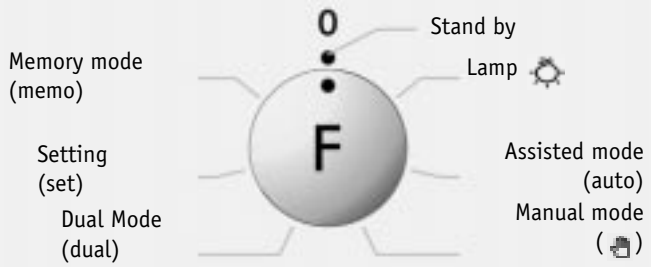
If Function knob "F" is turned to the "Setting" (set) position, a menu is accessed in which some of the display and oven parameters can be modified:

- *Language*, to choose and set and the desired language.
- *Clock*, to change the time shown on the display.
- *Brightness*, to alter the brightness of the display.
- *Contrast*, to alter the contrast of the display.
- *Acoustic signal*, to exclude or activate the tones linked to the knobs/buttons and the acoustic signals linked to the oven.

Follow the instructions on the display

Functions of the knobs/buttons

Knob "F" is used to select the different functions of the oven.
Each click of the knob corresponds to a function:



The "-/+" browser knob has different uses, depending on the function chosen:

In assisted mode:
- For browsing through the menus and the submenus
- For increasing/reducing the indicated values

In manual mode:
- For browsing through the cooking functions
- For increasing/reducing the cooking time and temperature

In memory mode:
- For browsing through the memories

Once the desired setting appears on the display it can be confirmed pressing the "OK" button and the next step in the programming can be carried out.

If the "<<" cancel button is pressed the operation set is cancelled and the previous screen is restored.

Assisted Mode (auto)

If function knob "F" is turned to the assisted mode position after selecting the type and quantity of food and the recipe to be used, the oven will automatically set the cooking parameters and function (cooking function, temperature and time).
The selection is made through a menu with 10 food categories:

- Meat (whole)
- Meat (pieces)
- Poultry (whole)
- Chicken (pieces)
- Fish (whole)
- Fish (Fillets)
- Vegetables
- First courses
- Pizza
- Cakes

within which the desired recipe can be selected.
The oven:

- Runs the pre-heating when necessary, indicating when to put the food in.
- Uses graphics to suggest the shelf level upon which the cooking should be done.
- Requests confirmation that the functions have been activated or that the food has been put in the oven, by asking you to press the "OK" button.
- Can ask for the food to be turned, so as to obtain even cooking.

At the end of each programme the cooking time can be extended setting, when the oven requests it, an additional cooking time of your choice.

Lastly, the recipe just set can be memorised in one of the 10 memory positions, overwriting the recipes already memorised if necessary.

Manual Mode ( )

If function knob "F" is turned to the manual mode position, it is possible to set cooking functions, selecting the desired function from among the traditional ones (e.g. Conventional, Forced Air,...).

By means of the guided sequence of operations, the oven allows you to set and activate:
- A cooking function at the desired temperature/level, without a pre-set cooking time (max 4 hours).
- Cooking function and its time.
- A cooking function with a defined cooking time and the end of cooking time (delayed start). In this mode, the oven goes into a stand-by condition in which the display shows the chosen function and temperature. The oven will only switch on after an automatically calculated time, so as to finish cooking at the time set.

Lastly, the recipe just set can be memorised in one of the 10 memory positions, overwriting the recipes already memorised if necessary.

Dual Mode (dual)

Turning function knob "F" to Dual Mode, the two "Dough Proving" and "Keeping warm" functions can be chosen using the la "-/+" knob.
By means of the guided sequence of operations, the oven allows you to set:
- The desired function and its cooking time.
- The desired function with a defined cooking time and the function switch-off time (delayed start).

Minute minder

The minute minder can only be set when the oven is not in use and allows a maximum setting of 3 hours and 59 minutes.
To set the minute minder:
1. Leave Function knob "F" in position "0".
2. Press the "OK" button: the minute minder appears on the display, blinking and ready to be set.
3. Turn the "-/+" knob to set the desired time.
4. Press the "OK" button to confirm the setting.

The minute minder starts its countdown; when the set time has elapsed, an acoustic signal is heard and the word "END" appears on the display.
If the "OK" confirmation button is pressed, the acoustic signal is silenced and the time of day appears on the display.
In any case, the minute minder can be deactivated at any time pressing the "<<" button twice.

Memory mode (memo)

If function knob "F" is turned to the memory mode position, the 10 memorised recipes can be accessed and the one desired can be selected scrolling through the memories with the "-/+" knob.

At the end of a cooking function in manual or assisted mode, the oven allows you to memorise the recipes in one of the 10 available memorised recipes (from M01 to M10), overwriting the previously set recipes if necessary.
In this way you will be able to access the recipes used most often easily and directly without the need for programming each time.

Among the 10 available memorised recipes, 8 of them are already memorised (from M2 to M10).
In any case, all 10 memorised recipes can be overwritten and personalised.
Once the recipe is selected from among the oven's 10 memorised recipes, the "OK" confirmation button needs to be pressed for cooking to start.